

APPETIZERS

SALADE DE ROQUETTE

*arugula salad, grilled bacon, Marcona almond,
pickled red onion, mustard vinaigrette*
\$15

SALADE DU MARCHÉ

*leafy greens, chèvre croquette, persimmon,
maple vinaigrette*
\$14

POTAGE DE POMME DE TERRE

salt-baked potato soup, melted leeks, jus de poulet
\$14

BRANDADE DE HOMARD

*gratin of lobster brandade, garlic cream, herb-bread crumbs,
grilled baguette, petite salade*
\$16

STEAK TARTARE

hand-cut beef tenderloin, slightly spicy, classic garni, croûton
\$16

MAINS

LOUP DE MER

*roasted sea bass, Brussels sprouts, mustard spätzle,
apple cider glaze*
\$26

SOUPE DE POISSON

*market fish & shellfish, spiced tomato broth,
charred peppers, garlic aioli, grilled toast*
\$25

RISOTTO DE SAISON

*Acquerello Carnaroli rice, mascarpone, Parmigiano-Reggiano,
flavours of the season*
\$22

CONFIT DE CANARD

*crispy duck confit, braised greens,
stewed grains & roots, jus de canard*
\$26

FERME CUMBRAE STEAK GRILLÉ

*grilled Cumbrae's Farm steak sandwich, Gruyère, balsamic onions,
sunchoke aioli, salt & vinegar chips*
\$24